

Bacon Dressing for Lettuce

1 small head or large bunch loose leaf lettuce, red or green

8 slices bacon

1 small or 1/2 large cucumber, peeled and chopped

5 green onions (scallions), roots trimmed off, chopped including green tops

1/4 c. vinegar, white if handy, cider if not

2 tsp. sugar

1/2 tsp. salt, unless bacon is very salty

1/2 tsp. fine ground black pepper

Fry up bacon until crisp; let cool and crumble up fine. While bacon is cooking wash lettuce in good water and take out any tough stems or parts that bugs have gnawed on. Tear leaves and put in bowl with chopped cucumber and crumbled bacon. While bacon drippings are still hot, add onions and shake a little, then stir in vinegar, sugar, salt and pepper. Boil and stir for about a minute, then pour over greens and stir. Eat right away